



## Margarita Tube Cake

 Dairy Free

READY IN



115 min.

SERVINGS



10

CALORIES



465 kcal

DESSERT

### Ingredients

- 2.5 cups confectioners' sugar
- 4 eggs
- 3.4 ounce lemon pudding mix instant
- 2 juice of lime juiced
- 0.3 cup juice of lime
- 1 lime zest
- 0.7 cup bottled margarita mix
- 1 tablespoon tequila

- 2 tablespoons triple sec
- 0.3 cup vegetable oil
- 18.3 ounce orange cake mix duncan hines® (such as Orange Supreme)

## Equipment

- frying pan
- oven
- mixing bowl
- toothpicks
- cake form
- spatula
- pastry brush

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Spray a 9-cup fluted tube pan with cooking spray that contains flour, and brush the spray into the grooves of the pan with a pastry brush. Spray 1 more light coating of cooking spray, and invert the pan to let any excess spray drip out.
- In a mixing bowl, beat together the orange cake mix, lemon pudding mix, eggs, vegetable oil, margarita mix, lime juice, tequila, and triple sec until thoroughly combined. Fold in the grated zest of 1 lime, and pour the batter into the prepared fluted tube pan. Use a spatula to fill grooves of the pan with batter, and tap the filled cake pan to remove air pockets.
- Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 45 minutes.
- Cool the cake in the pan on a rack for 10 minutes, shake it a couple of times to help the sides release, and slide a thin silicone or nylon spatula between the cake and the pan.
- Place a serving plate over the top of the cake pan and invert the pan to slide the cake onto the serving plate. Allow the cake to finish cooling.
- Make a thin glaze by mixing together confectioners' sugar, 1 tablespoon of tequila, 2 tablespoons of triple sec, juice of 2 limes, and grated zest of 1 lime.
- Drizzle the glaze decoratively over the cake, let the glaze set for a few minutes to harden, and slice.

# Nutrition Facts

PROTEIN 3.84% FAT 21.18% CARBS 74.98%

## Properties

Glycemic Index:4.7, Glycemic Load:0.17, Inflammation Score:-2, Nutrition Score:6.9086957185165%

## Flavonoids

Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg, Eriodictyol: 0.26mg Hesperetin: 3.96mg, Hesperetin: 3.96mg, Hesperetin: 3.96mg Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

## Nutrients (% of daily need)

Calories: 465.13kcal (23.26%), Fat: 10.93g (16.81%), Saturated Fat: 2.67g (16.72%), Carbohydrates: 87.02g (29.01%), Net Carbohydrates: 86.21g (31.35%), Sugar: 55.8g (62%), Cholesterol: 65.47mg (21.82%), Sodium: 444.71mg (19.34%), Alcohol: 1.28g (100%), Alcohol %: 1.05% (100%), Protein: 4.46g (8.92%), Phosphorus: 212.63mg (21.26%), Selenium: 10.19µg (14.55%), Vitamin K: 14.93µg (14.21%), Calcium: 127.87mg (12.79%), Vitamin B2: 0.2mg (12.02%), Folate: 46.23µg (11.56%), Vitamin E: 1.27mg (8.47%), Vitamin B1: 0.13mg (8.34%), Iron: 1.41mg (7.81%), Vitamin C: 5.56mg (6.75%), Vitamin B3: 1.28mg (6.42%), Manganese: 0.12mg (5.9%), Vitamin B5: 0.45mg (4.54%), Copper: 0.07mg (3.41%), Zinc: 0.49mg (3.26%), Fiber: 0.81g (3.26%), Vitamin B6: 0.05mg (2.62%), Vitamin B12: 0.16µg (2.61%), Magnesium: 9.64mg (2.41%), Vitamin D: 0.35µg (2.35%), Potassium: 79.31mg (2.27%), Vitamin A: 104.42IU (2.09%)